

The Carbon Chronicle

VOLUME 32: No. 25

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Don't forget the Vacation Bible School classes next week.

We are glad to hear that Mrs. A. Shaw is feeling better again.

Mr. and Mrs. Johnny Diede and sons spent a few days in Medicine Hat and district last week.

Arnold Martin, who has been up north 300 miles northwest of Peace River, is home on 35 days leave.

Mr. and Mrs. Reuben Zimmerman of Streeter, North Dakota are visitors at the home of Mr. and Mrs. Ed Martin.

Mr. and Mrs. Leon Coates, Ione and Mr. and Mrs. Maxwell left on Friday for Granum to visit Mr. and Mrs. Andrew Barnes.

Mr. and Mrs. Rudy Martin and daughters are renewing acquaintances in the district while visiting with the former's brother and sister-in-law, Mr. and Mrs. Otto Martin.

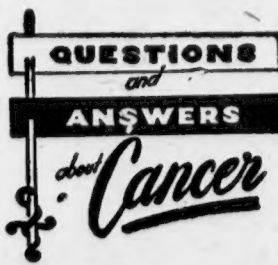
Mr. and Mrs. J. Reid, Sr. and Celia of Vancouver are staying at the home of the former's son while visiting old friends. Mrs. Gore accompanied them through from Vancouver after flying out to visit them.

The members of the Lions Club are to be commended on the excellent Sports Day held last week. It takes a lot of organizing and work and it was gratifying to see so many entries in the parade.

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from

FRANK E. HARRIS
JEWELLER
CARBON, ALTA.



QUESTION: Are those publicly claiming to cure cancer really doing it?

ANSWER: No. Only quacks and charlatans indulge in publicity about cancer cures. No ethical, reputable physician claims ability to cure cancer or any other disease, nor does he promise a cure.

Write for free literature
CANADIAN CANCER SOCIETY
DRUMHELLER, ALBERTA

THE CARBON CHRONICLE
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at Acme, Alberta

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Mrs. Doug Prowse, Editor
George Wheeler, Publisher

Mrs. W. Milligan of Edmonton is staying at the home of Mrs. A. McLeod for a few days.

Crop conditions are good throughout Carbon and district. The warmer weather of the past month has matured the grain rapidly and it is not as late as was feared at the end of June. Very little hail has been reported in the surrounding district.

Mr. and Mrs. Clem Jolly of Vancouver have been spending a few days in Carbon as house guests of Mrs. E. Tricker. They are on the way to Toronto to attend the annual convention of the Canadian Federation of the Blind of which organization Mrs. C. Jolly is first vice National President. They will sail for Britain on July 24 aboard the Empress of France and while in England will be the guests of his nephew, Colonel Bryan Jolly, O. B.E. and also with her sister, Mrs. E. Yates of Herts.

Mr. C. Jolly is one of the pioneers of this district, having homesteaded near Carbon nearly a half century ago, but has been living at the coast since his discharge from the army after World War 1.

Hostesses at a miscellaneous shower held in the Scout Hall on Monday, July 20th to honor Mr and Mrs. Dale Poxon were Mrs. A. McLeod, Mrs. Len Hay, Ione Coates, Violet Pattison, Mrs. Ben Fox, Mrs. S. F. Torrance, Mrs. Stewart Hay, Mrs. W. MacDonald and Mrs. F. Bessant.

The master of ceremonies for the evening was Mr. Stewart Hay. Mr. Len Poxon led the community singing with Mrs. Torrance at the piano. The program consisted of a solo by Audrey Martin; a duet by Jo Anne Ohlhaused and Shirley Hay; a saxophone solo by Bobby Ohuhauser and also a vocal solo by him. Mrs. Esther Perman gave a reading and

Walter Permann sang a solo Dale Gimbel and Arthur Hoivik gave an instrumental duet on the banjo and accordion.

The hall was tastefully decorated in black, red and white to match the miniature locker that the gifts were concealed in. Mrs. Milligan and Mr. Poxon sat on either side of the bride and groom before a table covered with a lace cloth and bouquets of flowers.

After the guests admired the lovely gifts a delicious lunch was served by the hostesses.

The Beiseker Lions Club band led the gala parade through the streets of Carbon on Wed., July 22nd to open the annual sports day. The parade was colorful and varied. New '53 model cars vied for the attention of the spectators with remodelled model Ts. A novel entry was a garden tractor driven by a clown (Russell Snell) and pulling two very small chuckwagons. Gaily decorated ponies, the latest in school buses and the newest in farm machinery followed the children in their fancy or comic costumes.

The prize for the best decorated float went to Vi's Style Shop and the best decorated car was entered by the I.O.D.E. First and second prizes went to Lorne Harsch and Billy Woods respectively for the best decorated tricycle; to Carol Ann Downes and Shirley Schuler for the best decorated bicycle; to Ronald and Garry Prowse for the most comical couple, and Dale Gimbel and Larry Luft for the second funniest. The best dressed couple were Lorne and Shirley Levins; second were Glen and Katherine Barnes, and third prize went to Shirley Gimbel and Joyce Johnston. The best dressed girl over six was Susan Hoivik, seconds were Betty and Gwen Fox, and the best dressed boy over six was Gus Nash.

The children's races were run up of teams from Swalwell, Trochu, Huxley and Carbon. The merry-go-round was erected for their entertainment. The swimming pool served as a welcome respite from the afternoon heat for many of those who attended the sports. The R.C.M.P. from Drumheller closed the gaming booths but finally allowed the bingo games.

The ball tournament was made up of teams from Swalwell, Trochu, Huxley and Carbon. The Swalwell team was the winner of the final game with a 17-2 score over Trochu. Fireworks which were to have been set off on coronation day were set off on the Spin Cobb at 9:30 p.m. A dance was held in the Scout Hall in the evening with music by the Swalwell orchestra.

See Your Pioneer Agent

FOR NEW CROP Wheat Board PERMIT BOOKS

Acreage must be approved this year by the Wheat Board before Permit Books can be released.

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SEALED TENDERS

Sealed tenders, addressed to the undersigned and endorsed "School at Carbon" will be received up to 12 noon, Wednesday the 12th of August, 1953, for the construction of a four classroom school and gymnasium, in accordance with plans and specifications prepared by Alfred W. Hodges and Maxwell Bates, Associated Architects of Calgary.

Plans and specifications may be obtained from the undersigned for one set, which will be refunded upon return of plans and by General Contractors, upon payment of a deposit of \$25.00 specifications in good condition. For the benefit of Sub-Contractors one set will be on view in the office of the Secretary-Treasurer at Drumheller.

Tenders must be made out on the form supplied with the plans, and accompanied by a certified cheque on a Chartered bank in Canada, payable to the School Trustees for an amount equal to 5% of the Tender. This will be returned to unsuccessful tenderers upon the awarding of the contract, and to the successful tenderer in exchange for a surety bond amounting to 20% of the contract price, to ensure full and faithful performance of the work. The lowest or any tender will not necessarily be accepted.

A. W. Poland,
Secretary-Treasurer,
Drumheller School Division No. 30.
Box 570,
DRUMHELLER, Alberta.

Wheat Pool Scholarships

The Alberta Wheat Pool announces the inauguration of scholarships at the University of Alberta to the value of \$500 a year for two rural students from Alberta high schools. One to a student whose home is in the southern half of the province and one in the northern half of the province. These students have the right to select their own courses.

These scholarships are restricted to students whose homes are on farms and the awards will be made on the basis of a satisfactory record in the Grade 12 examinations for complete senior matriculation and of the need for financial assistance. In applying for one of these scholarships the Alberta Wheat Pool's local field service personnel should be used for reference.

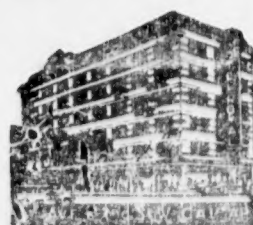
For the purpose of this award the southern half of the province is defined as that part of Alberta inclusive of and south of township 44. Application forms are available from the Registrar, University of Alberta. The final date for receiving such forms at the University is August 10.



"IT'S ALBERTA POOL ELEVATORS FOR ALBERTA FARMERS"

For Real Comfort
STAY AT
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at Reasonable Rates



Home Preserving Is Housewife's Pride

WHAT housewife does not glow with pride as she surveys the glistening rows of bottles on the shelves of her fruit cupboard? Preserves, jams, jellies, conserves and butters of infinite variety which will lend color, interest and good-eating to winter time meals.

To insure complete success in all canning, jam and jelly making it is absolutely necessary that the original produce be fresh, of the proper degree of maturity, and of the highest quality. Good judgment must be exercised in the choice of fruits and vegetables to be processed and they should be bought at their peak of perfection. If you are fortunate enough to grow your own, you are assured of fresh, properly matured fruits.

Cleanliness is a major point in the preparation of all foods for preserving, and it is necessary that all canning should be done under the most sanitary conditions if the products are to be safe and keep well.

Remember that in making jams, jellies, conserve, etc., the best results are accomplished when small quantities are handled at one time. Have all ingredients prepared ahead, equipment conveniently placed, and sugar and fruit measured accurately. Time and care must be devoted to this enterprise, even though some of the household routine may have to be neglected for the time being.

Follow recipes carefully and do not guess. Results will be gratifying and efforts well rewarded if you are conscientious in your work.

Rhubarb Jam

- 4 pounds rhubarb
- 3 pounds sugar
- 2 oranges
- 1 lemon

Wash rhubarb and cut in 1/2-inch cubes. Wash oranges and lemons and cut in halves. Remove juice and pulp with lemon squeezer. Put rind through the food chopper and com-

bine with the juice and pulp. Combine with rhubarb. Add sugar.

Put all in an earthenware bowl, cover, and allow to stand overnight. In the morning drain well. Boil the juice quickly until a thick syrup is formed. This takes approximately 5 to 7 minutes.

Combine at once with the fruit and cook until thick. Place in clean jars and seal.

Equal amounts of rhubarb and strawberry make a most delicious jam done by this method.

Mint Jelly

- 1 cup finely chopped mint leaves
- 1 cup fruit pectin
- Green vegetable coloring
- 1 cup vinegar
- 6 1/2 cups sugar
- 1 1/2 cups water

Stir vinegar, sugar and water in large kettle, over fire, until sugar is dissolved. Add coloring to desired shade (about 1 dessertspoon).

Add mint leaves, and bring to full rolling boil, add pectin, and boil hard about one-half minute. Remove mint leaves and pour at once into jars.

Orange Marmalade Bread

- 3 1/2 cups once-sifted all-purpose flour, or 4 cups once-sifted pastry flour
- 5 teaspoons baking powder
- 1 teaspoon salt
- 3 tablespoons shortening or butter
- 1/2 cup granulated sugar
- 1 egg
- 1/2 cup orange marmalade
- 1 1/2 cups milk
- 2 tablespoons grated orange rind

Measure flour and add baking powder and salt. Cream the shortening and gradually blend in the sugar. Beat and add the egg, then add the marmalade. Sift in about a third of the dry mixture, combine, then add half the milk. Continue the alternate additions of sifted dry mixture and milk, combining after each addition; add orange rind. Turn the mixture into a greased and floured loaf pan and let stand for 20 minutes. Bake in moderate oven, 350 deg. F., for 60 to 70 minutes.

Heavenly Jam

- 4 oranges
- 2 lemons
- 1 dozen pears
- 1 dozen peaches
- 1 dozen apples
- Sugar

First put oranges and lemons through the food chopper, using medium blade. Place in preserving kettle, boil gently while preparing other fruits, which are also peeled and put through food chopper.

Add these to first mixture, measure and add 3/4 as much sugar as fruit, boil until thick and clear, about 30 minutes.

Strawberry Jam

- 5 boxes berries
- 3/4 cup water
- 4 cups sugar

Boil 2 cups of the sugar with 3/4 cup of water until it spins a long thread or until a little dropped into cold water will harden.

Then carefully drop the berries in and very gradually add the remaining 2 cups of the sugar.

Boil hard for 15 minutes. Skim and turn into clean, sterilized jars and seal airtight.

Citron Jam

- 4 pounds citron
- 3 pounds sugar
- Juice of 1 lemon

Peel, seed and cube citron finely

or put through food chopper, using the coarse blade. Add lemon juice and 1/2 cup water and place over a low heat in a closely covered kettle and simmer gently until the citron takes on a transparent appearance.

Remove cover, add sugar and stir until it is thoroughly dissolved. Boil rapidly, uncovered until thick and clear. Bottle at once in sterilized jars.

Winter Jam

Combine:

- 4 cups chopped cooked prunes
- 2 cups canned crushed pineapple—not drained
- 2 teaspoons grated orange rind
- 1 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon cinnamon

Cook gently, stirring frequently until thickened to jam consistency (about 15 minutes). Pour into jelly jars and seal hot with paraffin. Makes about 3 pints.

Plum Cheese (delicious)

- 2 pounds apples
- 2 pounds plums
- 2 pounds pears
- 6 pounds sugar

Pare and slice the apples and pears, taking out the cores. Skin and split the plums, and remove the pits. Put some apples in the bottom of a stone jar, like a large bean pot, or a heavy kettle with a close fitting lid, but it must be something that fits into the oven.

Then add a layer of plums, and another layer of pears, and continue to repeat until all are used. The oven temperature is 275 to 300 deg. F. They should remain in the oven for 5 hours or longer, and the fruit must be tender when tried. Next put this fruit into a preserving kettle. Add the sugar and stir until it begins to boil. It should boil down real thick and smooth in about 35 to 40 minutes. This is not by any means a sloppy jam and is delicious used alone for sandwiches or in combination with anything else.

Fruit Chili

- 12 large firm peaches
- 12 large firm pears
- 6 small onions
- 2 sweet red peppers
- 15 large firm tomatoes
- 3 cups sugar
- 1 quart vinegar
- 3 teaspoons ground ginger
- 3 teaspoons salt
- 1 teaspoon paprika

Prepare vegetables and fruit, chop fine. Combine all ingredients and boil until as thick as chili sauce. Fill and seal jars while hot. Approximate yield 6 pints.

Marmalade

- 1 Use all bitter oranges
- 2 Use 2 oranges and 1 lemon
- 3 Use all grapefruit
- 4 Use 4 grapefruit, 1 lemon, 1 bitter orange
- 5 Use 4 bitter oranges, 8 sweet and 2 lemons
- 6 Use 1 grapefruit, 1 orange, 1 lemon

Method

Wash the fruit thoroughly and remove any dark spots on the skin. Slice the whole fruit very thinly, re-

move the seeds (cover the seeds with water). To each measure of fruit add 1 1/2 measures of water and set aside for overnight. The next day boil for 1 hour and again set overnight.

Add the water from the seeds; measure and heat 3/4 as much sugar as fruit. Cook the fruit covered for 20 minutes, add sugar and cook uncovered until it jellies.

Peach Jam

- 6 cups peeled, sliced peaches
- 3 cups sugar
- 1 tablespoon lemon juice

Mix all ingredients. Let stand one hour. Cook slowly until thick. Pour into sterilized glasses. Seal when steam stops rising.

Apple Butter

- 3/4 cup sugar
- 1 cup apple pulp

The apples for this should be firm and not over-ripe. Cut apples in quarters, do not remove peel or core. Cook with water until tender and then put through a sieve. Measure pulp and heat it for 5 minutes.

Add two-thirds as much sugar as fruit by measure and spice the mixture, if desired. Cook until thick and clear—about 35 to 40 minutes. As fruit butter scorches very easily, it requires constant attention and stirring.

Very satisfactory fruit butters may be made from fruit that has been used for jelly. After one extraction add water to the pulp in the jelly bag, boil for a few minutes and press through a sieve. Then proceed according to general directions for fruit butter.

Spiced Jellied Blueberries

- 3 quarts blueberries
- 2 cups sugar
- 1 cup water
- 1/2 lemon
- 4 whole cloves

Make a syrup of the sugar and water, add lemon and cloves and boil 7 minutes. Add cleaned berries and cook 20 minutes. Pour into sterilized jars and seal.

Sweet Cherry Roly Poly

- 2 cups once-sifted flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 3 to 4 tablespoons shortening
- Milk (about 3/4 cup)
- Soft butter
- Pitted sweet cherries
- Granulated or brown sugar

Measure flour and sift with baking powder and salt. Cut in shortening finely, using two knives or a pastry blender; or rub in quickly with the fingertips. Gradually add milk, mixing in lightly and using enough to make a dough which though soft, is not sticky. Knead with fingertips for 10 seconds. Roll to a rectangle about 1/8 inch thick. Spread with soft butter, cover generously with cherries and sweeten as desired. Roll up like jelly-roll, dampening edges to seal well. Bake on greased pan in hot oven, 425 deg. F., about 40 minutes. Slice and serve hot, with cream or sauce.

Cherry Olives

Cherry Olives are best made from B.C. cherries. They are served as a relish, like olives. They are increasingly popular at parties, particularly with the men-folk.

No heating or cooking is required. Very little sugar is used, but the Cherry Olives must be stored in a cool, dry place.

- 4 pounds cherries

FALSE TEETH That Loosen Need Not Embarrass

Many wearers of false teeth have suffered real embarrassment because their plate dropped, slipped or wobbled at just the wrong time. Do not live in fear of this happening to you. Just sprinkle a little FASTEETH, the alkaline (non-acid) powder, on your plates. Holds false teeth more firmly, so they feel more comfortable. Does not sour. Checks "plate odor" (denture breath). Get FASTEETH at any drug store.

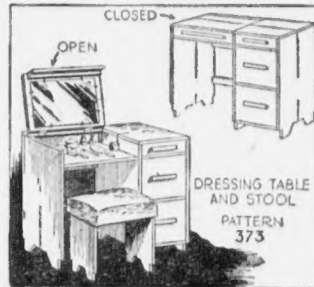
—By Chuck Thurston

Home Workshop



Lamp for a Child's Room

This little bear is a jolly after-dark companion. His colors glow brightly when the light over his head is turned on and he stands out clearly in front of the dim night light at his back. Cut out, paint and wire him with directions on Pattern 309. Price of pattern is 35 cents.



Make This Double-Duty Dressing Table

This is a perfect piece for the combination living and guest room. Just lift the top and there are mirror and toilet articles. Neat for an uncluttered modern bedroom. Pattern 373 gives list of material needed, and construction steps, for use with ordinary household tools. Price of pattern is 35 cents.

Send thirty-five cents (35c) for each pattern. Write plainly Name, Address and Number of Pattern. Send orders to:

Home Workshop Pattern Service, Prairie Publishers Limited, 4433 West Fifth Ave., Vancouver, B.C.

PEGGY



- 1 quart vinegar
- 1 cup water
- 1/2 cup sugar
- 1 1/2 tablespoons salt

Wash the cherries and cut off the stems with scissors, to a length of about one inch. Pack the cherries in jars and cover with a solution made by combining the vinegar, water, sugar and salt.

Seal the jars and store in cool, dry place. Yield—5 pints of Cherry Olives.

Canning Apricots

Wash the apricots, cut in half and remove the stones, or if desired, leave whole. Do not peel. A few of the stone kernels may be added for flavor. Pack in hot sterilized jars and follow canning instructions.

Do You Know That...

Snakes have no eyelids. Their eyes absorb sunlight but are blinded by twilight.



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CIGARETTE

Patterns

Thrifty! 2-in-1



7036
by Alice Brooks

Use remnants, whip up both styles—one for a thrifty gift, the other to wear when you're the hostess! Both styles have gay, pretty potholders to match.

Pattern 7036. Tissue parts, transfer motifs, charts and directions for aprons plus potholders. To obtain this pattern send twenty-five cents in coins (stamps cannot be accepted) to:

Household Arts Department, Prairie Publishers Limited, 60 Front Street W., Toronto.

Be sure to write plainly your Name, Address and Pattern Number.

TEN COMPLETE PATTERNS to sew, embroider, crochet—printed in the new 1953 Alice Brooks Needlecraft Book! Plus many more patterns to send for—including ideas for gifts, home accessories, toys, fashions! Send 25 cents now!

Short Story —

Love Overcame Misunderstanding Between Alex And Tally

—By WILLIS LINDQUIST

IT WAS a bright noon in Sheridan Park and as usual the fat little man was feeding pigeons by the fountain. Alex found the sight reassuring. Out of habit he sat down on the shaded bench, which Tally had called "our bench". She had chosen it herself because she liked to be near the fountain and the birds and exchange pleasantries with the pigeon man.

The pigeon man suddenly discovered him. He tipped his bowler in that funny way and came waddling over, paddling the air with his arms. He was Tally's friend and Alex managed a polite smile.

"Well, now!" beamed the old man. "It's good to see you after all these weeks, young man." His eyes sharpened on the suitcase. "Going away?"

"Chicago," Alex said grimly. He didn't bother to add that he was going to look for a job. Not that he needed a job. Chicago was a strange place where he could forget. The trip would take most of the money he had saved for the time when he and Tally would get married.

The pigeon man joined him on the bench. "You broke off with that nice little girl, didn't you?"

"Something like that," Alex stared at the pigeons that were gathering about them. He knew suddenly why he had come to the park. There were memories here. He could feel close to Tally, talk with someone who had known and liked her.

"Doesn't seem right," the pigeon man sighed. "Never a cross word between you, except those first few days when she brought her lunch. You wouldn't have it."

Even that seemed a pleasant memory now. There was so little to get excited about, and he had made so much of it.

"We were both working in a stockroom then," Alex explained. "She wanted to save money by bringing our lunch. I had to make her understand that—well, you know how cheap it would look to some of the others."

The pigeon man nodded. There was a flutter of wings in the sun as he took a cracker from a bag. He munched on it thoughtfully. "That was many months ago," he said, hanging a jumbo-sized question mark in the air.

"Yes," Alex remarked dryly. "She struck it pretty sweet on the radio, singing. That did something to her. She's changed. You wouldn't know her."

"Indeed?" The pigeon man cleared his throat. "As a member of the bar, I've learned to judge people. Your Tally seemed very genuine to me."

Alex was tempted to ask what bar. The pigeon man frequently posed as a doctor before the mothers of infants, and as a retired circus performer for the benefit of small boys.

"She was always so—so sweet and honest, so much like a small kid," Alex said. He licked his dry lips. "That's all gone now. She seems to have nothing to say to me. We've got nothing in common. She's living in another world where all our plans must look pretty silly to her. She's got too much money. That's what it is."

"Giving you the brush-off, eh?"

Alex scowled. "She looks plenty smart in her new clothes and she knows it. I tried everything; flowers, the best shows, dinners. None of it means a thing. I'm still just a guy working in a stockroom at forty a week."

The pigeon man fanned himself with his bowler. "So now you're going away."

"I'll start over again. At Wharton's they think I'm going on a vacation. They all think Tally is coming along, that we're going away to get married." He gave an ironic grunt. "What a laugh that is! I hardly see her any more. She's always too busy. Maybe she's stepping out with some big shot. I wouldn't know."

"You told her you were leaving?"

"I did not. I'm through crawling." The faded eyes studied him. "What if something happened to her voice? She'd be fired. How would it be then?"

Alex's big-knuckled hands clasped and unclasped, and he looked at them as if they were pieces of a puzzle that should fit together—but didn't. "Maybe everything would be the same again."

"My view exactly!" The pigeon man's eyes twinkled. "I think you ought to see her before you leave. She's down in the grotto right now. Goes there every day."

"Tally?" Alex blinked. Then suddenly he was moving. In his haste, he forgot his suitcase. The thought of Tally coming to the park every

day was ridiculous. But he had to make sure.

He stared for a long incredulous moment. Tally was there, golden headed and beautiful. She was on the bench near the waterfall. And she was eating lunch!

She caught her breath at the sight of him. She seemed suddenly frightened, her eyes fixed upon him with strange intensity. Then the moment passed. Color came into her cheeks and she folded her hands in sudden resignation.

"Well, now you know," She looked down at the water splashing on the rocks. "You never gave me a chance to explain about the radio job. Before I could reach the stockroom you had told everyone. They were all treating me like a radio queen. You were making so much of it. You were so proud I didn't dare say anything."

Alex sank slowly onto the bench. "What was there to tell?" "It's only a small unimportant job. It doesn't pay much money, but it was a start."

"You could have told me later."

She shook her head disconsolately. "I was trying to get up courage. Then I had to buy new clothes so I wouldn't be so conspicuous. It took all the money I had saved—our money. It—it was like stealing. I hated myself so. I couldn't bear the thought of you spending all that money on me. It got to the point where I couldn't stand the sight of you. I kept hoping they'd soon give me a good singing contract. Then you'd have a right to be proud. I could tell you the truth."

Alex took her in his arms, buried his face in her hair. "With a voice like yours, baby, you can't miss."

He held her close for a long time, until a tremulous smile came back to her lips. "I should take you to a big dinner for that, but I guess we'd just better keep saving."

Her smile broadened as he found an apple in the paper sack. He popped his teeth into it. And the juice ran down his chin.

(Copyright Wheeler Newspaper Syndicate)

Weekly Tip

SWEEPING

The dust will be absorbed and the colors of the rug will be restored if a teacupful of gasoline is put into a bucket of water and the broom is dipped into it.

On The Side : By E. V. Durling

It was that great expert on the subject of women, Alfred de Musset, who observed, "Take time as it is, the wind as it blows, woman as she is. The women of Spain are first among women, their love is faithful, their heart is sincere and violent, but they wear a dagger just above it. Italian women are lascivious. English women are exalted and melancholy, cold and unnatural. The German women are tender and sweet, but colorless and monotonous. French women are spirituelle, elegant and voluptuous. But they lie like demons."

Other Side Heard From

"Have just been perusing that nauseating nonsensical tripe about a husband getting a break because, if he had to pay other people for what work his wife does around the house, it would cost him \$140 a week," writes a New Yorker. "It's the wife who gets the break. The food, clothing, shelter, etc., she gets would cost her at least \$10 a day. Then the husband handles the doctor's bills, acts as body man in scaring the children into behaving, and assumes the duties as carpenter, plumber, electrician and general handyman. That is worth at least another \$10 a day to the wife. Then there are other services a husband provides. The value of the 'gigolo' duties the wife gets is inestimable. These cater to her affectionate nature, prevent frustration, build up her ego, improve her health and give her that extra pep to complain about her lot."

For Canary Raisers

It is, of course, the male canary that sings. So canary breeders try to breed as many males as they can. When a young male canary is bred to an older female canary, the chances for a male are improved. In fact, one canary breeder claims to get 80 per cent. males by this system. Remember that if you ever go in for canary breeding.

Travelling by auto along a two-way highway at night can be quite a nerve-racking experience. The narrower the highway, the harder it is on the nerves. The glare of the headlights of those who do not dim the same is a major menace to safety. If you are only going 40 miles an hour, glaring headlights coming toward you will blind you for 12 seconds. In 12 seconds you travel 725 feet; and all that time you are practically blindfolded!

Bring On the Towels

How about an "Unpopular People's Club?" I have in mind people who are not popular with the general public because of their occupations. As for example, income tax collectors, baseball umpires, highway traffic cops, dog catchers and grammar school teachers. Persons so engaged could meet at the "unpopular people's club" and discuss the injustice of the prejudice against them and cry on each other's shoulders.

But There's No Choice

If you could be born over again, would you prefer a change in sex? That question was recently asked a number of men and women. Ninety-one per cent. of the men strongly stated they would want to be men again. However, only 34 per cent. of the women said they would want to go through life again as women. Sixty-six per cent. of the females said, if a second birth were possible, they would like to be born men.

An Expert's Opinion

Are you, by any chance, expecting a blessed event at your house? Is the new arrival expected in the spring? If so, your attention is called to an observation of the eminent physician, Dr. Allan R. Daffoe, which was, "Children born in the spring have a low death rate in infancy. The birth of persons who achieve distinction rise to high proportions in that season. Children born in the spring are more intelligent than those born in the summer and still more so than those born in winter."

3046



IN GOOD COMPANY—When Richard Harris, the popular entertainer, sailed from New York for an engagement in Paris, it appears that he got acquainted with four lovely models who were also aboard. But is he in their picture, or they in his?

GEMS OF THOUGHT

CHARACTER

The beautiful in character is also the good, welding indissolubly the links of affection.—Mary Baker Eddy.

Character is that which can do without success.—Emerson.

Character is what you are in the dark.—Dwight L. Moody.

A man never shows his own character so plainly as by the way he portrays another's.—J. P. Richter.

It's not the brains that matter most, but that which guides them—the character, the heart, generous qualities, progressive ideas.

—Dostoevsky.

Happiness is not the end of life: character is.—H. W. Beecher.

THE TEACHER

I want my boy to have a dog Or maybe two or three He'll learn from them much easier Than he would learn from me.

A dog will show him how to love And bear no grudge or hate; I'm not so good at that myself But dogs will do it straight.

I want my boy to have a dog To be his pal and friend; So he may learn that friendship Is faithful to the end.

There never yet has been a dog Who learned to doublecross Nor catered to you when you won Then dropped you when you lost.

—Marty Hale.

Owls fly around without making sound because they have wings with softened margins.

HEALTH

Isolation Of Lepers Declared Out Of Date Less Danger Than T.B.

Leprosy, a disease feared by man down through the ages, is not now considered as highly infectious as tuberculosis, according to reports from the World Health Organization Expert Committee on Leprosy, meeting in Rio de Janeiro and Sao Paulo. Leprosy is a serious disease affecting more than seven millions of the world's population, but there has been progress made in treating it.

The WHO committee submits that it is "inhuman and useless to continue to inflict on lepers treatment worse than that in vogue during the Middle Ages, namely internment in leprosaria." Fear of such internment leads many to conceal leprosy infection until it is too late to treat them effectively and there is risk of contaminating those living near to them.

Confirming recommendations made in Cairo as early as 1938, the WHO committee recommended that recourse should be had to segregation only in cases presenting a real danger of infection. If this humane policy is applied, it is felt that leprosy patients will come for treatment voluntarily and will thus themselves help to wipe out the disease.

Leprosy is a disease which is transmitted by direct and repeated contact and by nasal secretion soiling objects of everyday use (working implements, toilet articles, beds, tables, etc.). It develops more frequently among the young, and among men more than among women. All races are receptive and climate does not play a very important part in its spread, except insofar as climatic conditions bring about digestive disturbances, malnutrition and a lowering of resistance to infection. Women suffering from leprosy have been known to give birth to perfectly healthy children.

FRIENDSHIP

I want my boy to have a dog, Or maybe two or three; He'll learn from them much easier Than he would learn from me. A dog will show how to love And bear no grudge or hate; I'm not so good at that myself, But dogs will do it straight.

I want my boy to have a dog To be his pal and friend; So he may learn that friendship Is faithful to the end.

There never yet has been a dog Who learned to double-cross, Nor catered to you when you won. Then dropped you when you lost.

HERE'S HEALTH



Try a canoe? By all means do. But just one warning grim. No canoe....and this means YOU! Until you've learned to swim.

Dept. of National Health and Welfare

VACATION PLANNING

Tips For The Woman Driver

Women are taking to the open roads this summer, and men, as usual, are holding their heads and predicting the outcome will be nothing short of "grim".

If you belong in the category of "female traveller", there's only one way to uphold your dignity and reputation as a woman who knows where she is going and in what. As soon as you have decided on a destination, have a chat with your garageman. Make it casual. Don't let him know you are really depending upon his advice. Let him think you are holding a friendly discussion.

Ask him in the course of pleasantries to check the wheels for balance. If he has nothing else to do, he might even take a minute to rotate the tires and examine them for cuts; blisters and dangerous tread and sidewall wear. Don't make your request obvious, however. A hint or two should do it.

Next, lean against the radiator with some off-hand comment about leaks and possible stoppages in engine water jackets. After that's taken care of, suavely slip behind the wheel and start pumping at the brakes.

Smile sweetly, and remark about adequate fluid and brake lining. After all, there will be times on the road, won't there, when you might want to stop? Throwing out a plank could serve the same purpose as brakes, but it would be so inconvenient to carry.

If you are lucky, it will be raining the day you visit the garage. Then it won't seem odd that your windshield wipers are madly beating back and forth. After suggesting that he look to see if the wipers are sweeping clean, you might flash your headlights on nine or 10 times with the implication that you suspect potential short-circuits.

As you are pulling away from the station, call back a word or two about checking adjustments on the carburetor and choke, as well as mentioning that he examine the fuel pump for wear.

Your final words might be about checking the timing of the ignition, distributor points, coil, condenser and ignition cables. The spark plugs might be adjusted or replaced, too. Whatever you do, though, remember to be offhand.

Once you and the garageman have "talked" your car into perfect condition, drop the guise and get on with your travels.

If you are an explorer by nature—resist temptation. You'll be much safer sticking with known roads. If somehow you find yourself bogged down in a mud puddle in the middle of a deserted country lane, don't tramp on the gas pedal and expect to sail blithely through.

More likely, you'll go into a side spin and really bog down. Shift into first or second gear instead, and move slowly but steadily. To stop is to sink.

When irrevocably stuck, cogitate, don't accelerate. Get out of your car and reconnoiter. There may be firm ground a short distance ahead. Put brush, dry grass, sticks or stones under those rear wheels. Gearshift—rock the car gently until the wheels grab. Scatter the track ahead with more dry stuff and proceed slowly in low gear.

Unpleasant as the thought may be, better learn to change a tire. It may not be the most glamorous job in the world, but with a little perseverance you can do it. Take the bumper jack out of the trunk and practice.

Better play safe and assemble a "trouble kit" for that long trip. You may not know how to use all the gadgets, but someone will.

In addition to your car's regular complement of tools—pliers, screwdrivers, special wrenches and jack—add: socket wrench set, penknife, tire irons, tube patches, pump, flashlight, fuses, two spark plugs (correct size), emergency gasoline can, tow rope, squirt oil can, coveralls and canvas gloves.

And if perchance, as you happily and safely travel over hill and dale, you should happen upon a disgruntled male motorist who forgot his squirt oil can—be tolerant. Toss him yours, and be merry on your way.

CUT THE NOISE

Dairy farmers find that cutting down irritating noise in the milk barns helps keep a more even production from the dairy herd. Many modern dairies have muted their electric milking machines and have substituted soothing music from records.

Neptune Statue
In Italy
Gets Scrubbing

World News In Pictures

Lord's Prayer
Carved On
Rock

★ ★ ★ ★

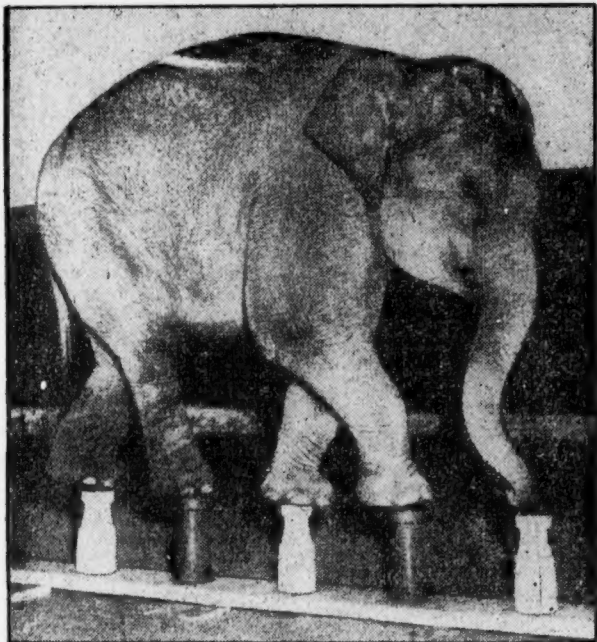
★ ★ ★ ★

★ ★ ★ ★

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DOUBLE TROUBLE—Can't these dogs read? That's probably how 18-month-old Britt Greene feels as these English bulldogs try to make up at the annual Mahoning-Shenango Kennel Club show at Youngstown, Ohio. More than 600 dogs were entered in the show.



BOTTLE-BALANCED BABY—Milk bottles have many uses for a young elephant with many talents. "Feet-sure" on the program of Bert-ram Mills Circus is young Sabu, seen above, who thrills audiences in London, England, as he teeters along gracefully on his bottles.



ON THE MARCH—Rifle-carrying men of the Royal Papuan and New Guinea Constabulary are shown marching along the track at the White City Stadium during the Caledonian Games in London. The men had all participated in the Coronation festivities.



THE BRUSH-OFF—But it's a good kind. A reproduction of the world-famed statue of Neptune, by Ammannati, is getting its annual scrubbing in Florence, Italy. The huge statue appears to have an inquisitive air, as if wondering why all this fuss should be necessary for the expected influx of summer tourists from America.

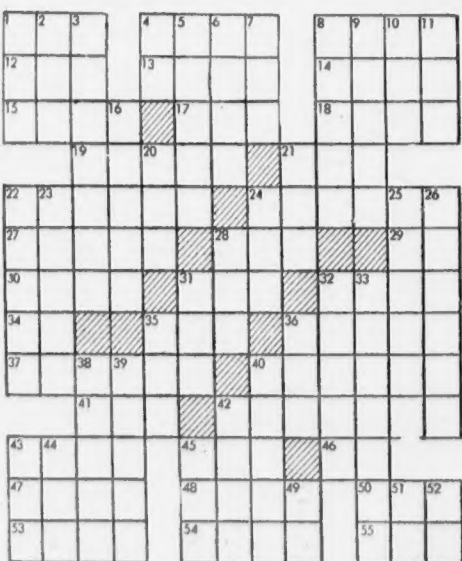


FORTY WINKS—Or perhaps this driver is getting more than that as he snoozes under the hot noonday sun in Jakarta, Indonesia. The roof of his betja keeps the broiling rays away, while he and his odd vehicle take a rest before he awakens to resume the never-ending search for riders.

WEEKLY CROSSWORD PUZZLE

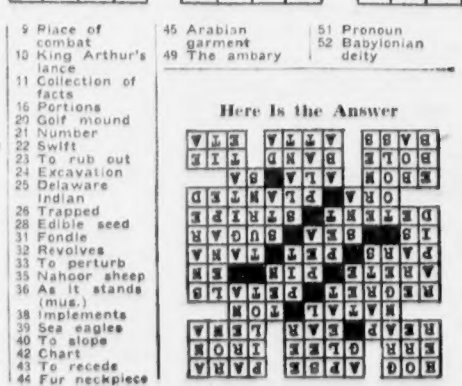
HORIZONTAL

- 1 Pig
- 4 Part of church
- 8 State of Brazil
- 12 Make mistake
- 13 Merriment
- 14 To press
- 15 Harvest
- 17 Hearing organ
- 18 River of Asia
- 19 Seaport city of Brazil
- 21 Measure of weight
- 22 Filly which won Ky. Derby
- 24 Part of flower (pl.)
- 27 Rugged crest of mountain range
- 28 Prefix
- 29 Printer's measure
- 30 Card golf score (pl.)
- 31 Fendle
- 32 Sumatran squirrel shrew
- 34 Exits
- 35 Body of water
- 36 Sweet substance
- 37 A pawl
- 40 Sert
- 41 Anglo-Saxon coin
- 42 Sowed
- 43 Black
- 45 Wing
- 46 Continent (abbr.)
- 47 Trunk of tree
- 48 Group
- 50 Cravat
- 51 Singing voice
- 54 Unsorted
- 55 wheaten flour of India
- 56 Greek letter

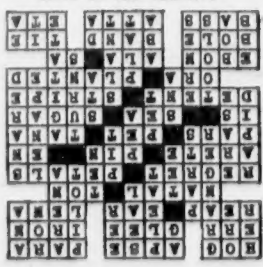


VERTICAL

- 1 Pronoun
- 2 Native metal
- 3 Farmer
- 4 Symbol for silver
- 5 Fold
- 6 Close securely
- 7 Ever (poet.)
- 8 Helmsman



Here Is the Answer



TRADITION holds that 62 years ago a Buffalo minister had the Lord's Prayer carved on this rock near the city's outskirts as a reminder to swearing teamsters attempting to climb the muddy hill in the spring. No doubt it still holds good for the modern motorist who gets stuck in the mud or snow.

Chemical Weed Control

By H. E. Wood :: Chairman of Manitoba Weed Commission

This is the final article that deals with weed control, mainly by means of chemicals.

Using Chemical Weed Killers Under Unfavorable Crop Conditions

Over the wide area met with in Western Canada crop conditions vary greatly—particularly in a year such as this, as to:

1. Date when the crop was seeded.
 2. Available moisture supplies.
- Both these have an important bearing upon the use of chemical weed killers.

Not a few farmers are inclined to think that when seeding has been unduly delayed on account of excess moisture that it will be unnecessary to treat with 2,4-D. Or again, they may feel it is too late to bother using chemical. Some may consider that the application of chemical will delay maturity of the crop.

Let me say that some of the most successful treating of crops with 2,4-D have followed late seeding. Under these conditions both the planted crop and the weeds germinate quickly and uniformly. Three weeks or so after seeding you find a lousy crop struggling against a mass of weeds. This is where 2,4-D pays off.

And just a few words about treating crops in any of the districts where rainfall has been limited and growth backward. Too often the farmer is discouraged to the point that he thinks treating with 2,4-D will be wasted. In most cases the very opposite holds. A crop under droughty conditions must compete against robber weeds, for moisture. If allowed to go untreated the weeds will win out over the crop. Timely application of 2,4-D may help to tide over such crops until rain comes. In such cases it is well to treat at the maximum recommended dosage.

Chemicals Come to the Aid of Flax Growers

No other crop has shown such a favorable response to chemical treatment as flax. This is mainly because flax is a notoriously poor competitor against weeds. Remove these weeds by chemical treatment and the flax takes a new lease on life.

First we have two types of troublesome weeds — The broad-leaved weeds, such as lamb's quarters, red-root pigweed, wild buckwheat, wild mustard, Canada and sow thistle, to mention only a few of the more common. Until now to control these weeds we have been recommending 2,4-D — especially the Amine. Last year's Weed Conference came forward with an alternate to 2,4-D; namely, MCP. This is the chemical Britain and Europe have been using. It has a decided advantage in being less harsh than 2,4-D, to the more sensitive crops of which flax is one. A good many flax growers will be using MCP for the first time this year.

Second green foxtail, or as many know it, wild millet or pigeon grass, has been a real problem to flax growers. Especially is this true on the lighter soils in the Southern sections of the Prairies. Last year extensive testing in Manitoba confirmed findings in the United States in which TCA — trichloroacetic acid — proved very effective against this grassy weed, green foxtail. Success in the use of TCA lies in early treatment. Foxtail is most easily and completely killed from just before emergence until about two inches above ground. Application is made with the regular weed sprayer putting on 5 to 6 lbs. of TCA in about 5 gallons water per acre. The crop will not be damaged. To do a double-barrelled job, killing both broad-leaved weeds and green foxtail, add 2,4-D or MCP to TCA. You will be pleased with the results.

A final word on treating flax, whether you use either 2,4-D or MCP alone or along with TCA, remember to treat early. This should be as soon as the flax has passed the two-leaf stage and while the weeds are young and easily killed.

Chemical Control of Perennial Weeds

Perennial weeds are those that live over from year to year, whereas annual weeds die the first year after setting seed. Generally speaking, perennial weeds offer more resistance to chemical weed killers than annual weeds.

To meet this situation several points need consideration.

1. The use of non-selective chemicals.
2. Selecting the most potent formulation of the chemical available in the case of 2,4-D ester.
3. With problem weeds the rate of application needs to be increased.

4. Allowing perennial weeds to advance somewhat in growth before applying chemical. In general perennial weeds are most effectively treated in the early-bud stage.

2,4-D has proven to be a most important aid in destroying or checking the growth of Canada thistle and perennial sow thistle. These weeds are usually met with in patches. When treating a crop it is suggested that the sprayer or duster be slowed up as patches of perennial weeds are passed over. This will insure a heavier application. Even though some perennial weeds will not be killed with 2,4-D, their growth will be checked, sufficiently to be of little trouble thereafter to the crop.

When discussing the use of chemical for perennial weeds, I think of summerfallowing and the needed extra tillage required to keep weed growth under control. Overworking of summerfallow causes serious soil drifting. I feel that if tillage were halted during midsummer, and the field, or those parts with weed growth, treated with 2,4-D, that two things would be accomplished:

1. Better control of perennial weeds.
2. Lessening the hazard of soil drifting.

You will find chemicals a very effective aid in controlling perennial weeds during the summerfallow year.

Improving Pastures by the Use of Chemical Aids

Most native pastures and some of our range land are little better than exercising ground for grazing animals. Close and heavy pasturing will greatly reduce the stand of native grasses, resulting in weeds, shrubs and woody growth of many kinds taking over. Most discouraging is the general apathy and indifference of owners. As far as field crops go they may be excellent farmers, but little interested in pasture land.

With the coming of 2,4-D and 2,4,5-T farmers have a cheap and very effective means, of improving infested grazing land.

Buckbrush or Western Snowberry is probably the most widespread and greatest offender of grazing land, especially in the more open prairie regions. The chemicals controlling snowberry will likewise kill willows, poplar, hazel, saskatoon and other woody growth, as well as most of the pasture weeds.

The recommended treatment is to use the ester of 2,4-D at from 1 to 1½ lbs. acid per acre in 5, or more gallons water per acre. Application should be made sometime before the end of June. Thorough and complete application is most important. The standard boom sprayer is not as suitable on rough ground as the turbine or blast-type machine, or the boomless sprayers that use a single or cluster of nozzles.

Where woody growth includes wild rosebush, raspberries or members of the currant family, all of which are resistant to 2,4-D, the addition of one part of 2,4,5-T to 2 parts of 2,4-D is necessary. If you desire, such a mixture can be purchased as one of the brush-killers.

Eliminating woody growth from pastures and range land will pay excellent dividends in additional milk and meat.

CARRY TOW ROPE

Always carry a tow rope in the auto when you go on long trips.

Water Wisdom!



Tips When Travelling By Car

EXTRA KEYS

Find a good, safe place on your auto where you can tape or hide a spare set of keys, so that in case you lock the car and leave the keys inside, you always have another set with you.

HARD STARTING

If you find your automobile hard to start in hot weather step on the accelerator or pull out the hand throttle, hold it there and keep your finger on the starter until the engine starts.

STICKY LOCKS

Powdered graphite is recommended for any car lock that is difficult to operate. It can be purchased in small containers which have blower attachments for easy use.

WINDOWS OPEN

When leaving a car exposed to the hot sun on a parking lot, or elsewhere, motorists are advised that it is a safe procedure to leave one or two windows partially open in order to prevent the possibility of damaging shatter-proof glass by overheating the inside of the auto.

FIRST AID KITS

It is essential that motorists should carry first-aid kits in their autos at all times, in case the need for their use ever arises.

DIRTY MOCCASINS

The name for Blackfoot, Idaho, originated when the Indians' moccasins became black from walking through ashes of a range fire. These Indians were seen by members of a Hudson's Bay company party, who referred to them as Blackfoot Indians.

Saccharin, several hundred times sweeter than cane sugar, is derived from coal tar.

Our Canadian Summer

One of this country's most pleasing aspects is its climate, which presents a series of delightful seasonal changes, including a summer-time seemingly made for pleasure travel.

There's plenty of sunshine, Victoria, capital of British Columbia, for instance, averages 335 sunny hours in the month of July, and 304 hours of sunshine in August.

But plenty of sunshine in Canada doesn't mean too much heat. Victoria's maximum high temperatures in July and August are 69 and 68 degrees Fahrenheit. Calgary's high thermometer marks for these two months average 76 and 74, Winnipeg's 79 and 76, Toronto's 79 and 77, Montreal's 78 and 76, Halifax's 74 for both months, and Charlottetown has an average daily maximum of 73 in July and 72 in August.

While these average peak temperatures are the kind that still mean summer, they nonetheless are well removed from the heat-wave weather that sends so many millions of travelers in search of climatic relief.

Best of all, Canadian nights are usually cool for restful sleep, and in the mountain areas and more northern reaches of Canada's vacation-lands it's well to pack a sweater for evening comfort.

Occasionally even some cities of Canada have their heat waves. When Canadian collars wilt, their wearers can soon find cool retreats, so accessible are most resort areas to the more heavily populated sections of the country. There's always a handy refuge from the occasional spell of torrid temperatures.

Heading north when summer comes seems such a sensible vacation plan. The Canadian Government Travel Bureau, Ottawa, can supply the details on request.

Twin Resorts

Carlyle And Kenosee Lakes

If it's swimming, golfing, tennis or fishing that a vacationer wants this summer, he'll find a combination of these favorite holiday pastimes at one or the other of the twin lake summer resorts of Carlyle and Kenosee in southeastern Saskatchewan.

With ever-expanding facilities, the two resorts, joined by a six-mile highway, are becoming increasingly popular with residents of southeastern Saskatchewan and neighboring American states.

Kenosee lake, in Moose Mountain provincial park, boasts a fine 18-hole golf course with fairways carved out of the bush. This course provides a splendid test of skill and accuracy of the golf enthusiast. The lake is excellent for fishing and swimming.

At Kenosee is located one of the chalets operated by the provincial government. Built of stone in the style of an old English country home, the chalet has 12 furnished rooms, lounge and a meticulously appointed dining room.

In addition to the chalet, 24 family cabins are located close by, six of which are completely equipped for light housekeeping. The park is served with electricity and running water.

Carlyle lake is surrounded by a magnificent stand of birch and poplar. It has four beaches with complete facilities for boating, fishing and bathing. For the children there is a playground, equipped as well as any found in a city recreation park.

Baseball enthusiasts will feel at home with some of the finest teams in southern Saskatchewan playing in exhibition games on the resort's well-appointed diamond.

The lake also boasts excellent accommodation. Visitors may rent cottages or stay in the large hotel which ensures the best of food and service to its patrons.

Helpful Hints

If the pattern calls for a circular skirt, hang it from the waist band for a few days before finishing the hem. The bias seams will stretch, and the skirt will not be as likely to say after it is hemmed.

To make green vegetables more tender, add a small pinch of bicarbonate of soda when cooking them. Avoid using too much or it will destroy the flavor.

To clean plaster casts dip them in cold liquid starch. When dry, the dirt will come off with it, leaving the casts as clean and white as when new.

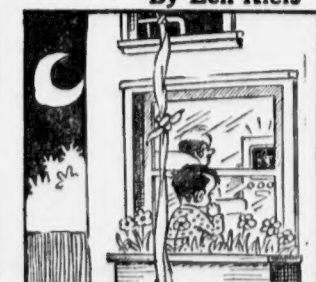
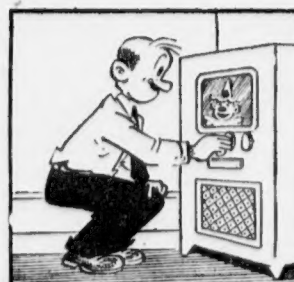
To clean white furs first shake them free of dust. Then lay on a newspaper and rub thoroughly with plenty of powdered white starch until clean. Or, if desired, use flour and salt, equal parts; then shake well and brush with a soft brush.

Average operating expenses per train mile on the major railways of Canada increased to \$7.54 in 1952 from \$7.14 in the previous year.

Drive With Care!

By Len Kleis

VIRGIL



PRISCILLA'S POP—

And in Technicolor, Too

—By Al Vermeer



Keep Those Picnics Simple-- Prepare Well In Advance

Picnicking? It's the season for getting out in the open, spreading a tablecloth on the grass and ignoring the ants. If there's a swimming pool handy, so much the better. If mother has packed a delectable lunch, well, that's just seventh heaven. Here's some time-seasoned advice about picnic preparations.

When making out the shopping list remember that one small sandwich loaf will cut into 30 to 40 slices, slightly less than one-quarter of an inch thick.

Two and one-half cups moist meat filling will spread one loaf.

One dozen hard-cooked eggs, chopped and mixed with onion and salad dressing, spreads one loaf.

To slice fresh bread thinly: always use fresh bread and chill the loaf in refrigerator before slicing. Using a sharp knife.

Save butter and filling by removing crusts (if they are to be cut from sandwiches) before spreading bread. Crusts can be used for crumbs, bread puddings and so on.

For butter economy: beat one cup of milk into one pound of butter.

Indoor Picnic

This salad sandwich loaf may not be the best type of dish to take on

an indoor picnic but it would be excellent either for a garden-party or when friends drop in for supper.

Chill sandwich loaf to facilitate cutting. Trim off all crusts and cut the loaf lengthwise into four slices. Spread slices with softened butter, except for the two outside surfaces. Spread filling on the first slice. Cover with second slice and spread with a second mixture. Cover with third slice and spread with first filling. Cover with fourth slice. Frost the entire loaf with a cheese frosting or mayonnaise.

Garnish as desired and let the loaf stand in refrigerator for several hours before serving. This sandwich loaf is ideal to serve when "one dish" refreshments are desired. The slices may be served on a lettuce leaf.

Cookie Treat

Peanut butter cookies are a treat at any time and come in particularly handy at picnics.

Ingredients: one-half cup butter, one-half cup peanut butter, one-half cup brown sugar, one-half cup white sugar, one egg, one teaspoon baking powder, one teaspoon baking soda, two teaspoons warm water, pinch salt, one cup flour.

Cream butter, peanut butter and sugar. Add egg. Sift flour, baking powder and salt. Mix soda with warm water. Add to first mixture, then fork.

Bake in oven of 400 degrees Fahrenheit for 10 to 12 minutes.

"Me First" Blamed For Road Deaths

HAMILTON.—The marvel of modern traffic is not that so many people are killed and maimed, but that so many survive, Paul Jones, United States road safety expert, said.

Speaking at a dinner of the Hamilton committee of the Class 20 Accident Prevention Association of Ontario recently, he said the problem is nothing more than a mass demonstration of gutter manners.

"Actually, this boorish traffic behavior goes deeper than mere lack of manners," Mr. Jones, Director of Public Information for the National Safety Council, said.

He blamed the "me first" attitude for much of the trouble on highways and recommended better roads, tougher law enforcement, required driver training and rigid driver licensing.

THE NORTH BECKONS

The Yellowknife Tourist Bureau has opened up under the direction of L. F. G. "Bob" Borden. The bureau will supply information about the many fishing trips in the Yellowknife area, rates and general information on a vacation in the Northwest Territories. There are a number of package tours which include airline fares from Edmonton. Complete information is yours by writing L. F. G. Borden, P.O. Box 201, Yellowknife, N.W.T.

The interior of the cone of Popocatepetl, Mexican volcano, is almost pure sulphur.



LIKE A ZEPHYR—That's the way a girl should feel when she wears this slim, long-lined sheath dress in luminous shantung. Henry Rosenfeld designed the washable, wrinkle-resistant, durably pleated frock. The narrow waist has a softly crushed cummerbund and the sleeveless blouse a wrapped effect.

Household Hints

It's possible to make your own plastic paint by adding powdered whiting to ordinary paint. Add sufficient whiting to produce the proper consistency of paint for the particular job at hand.

Paint stains on asbestos siding shingles can be removed by first scraping off as much of the paint as possible and then soaking the remainder with a paint remover. Fresh stains can be removed by wiping with turpentine.

You can make a double-hung window sash move more easily and also prevent it from expanding and sticking during the warm, moist weather if you apply some linseed oil to the groove on the window frame where the sash runs and then opening and lowering the sash several times.

When removing insulation from a wire, never cut the insulation off at right angles to the wire for your knife may nick the wire. Shave off the insulation in the same manner as you would sharpen a pencil.

Lots of dinners are spoiled because the kitchen range is uneven and fats or liquids in a pan gather at one end. Use thin wood shims or wedges and a large level to get the range sitting just right.

Hairline cracks in plaster can often be filled just by brushing the paint into them. If you are working with a paint roller, catch the cracks first with a small brush.

If You Drive A Car You Should Know What To Do In An Accident

If you, Mr. Motorist, were involved in an automobile accident, would you know what to do? And would you be able to do it without a moment's hesitation? It is vitally important that every person who rides in automobiles on Canadian highways and thoroughfares—be he driver or passenger—should know exactly what to do if involved in an accident, both for the protection of human life, and for the protection of his personal interests.

The first action that should be taken is to look after any injured persons by summoning a doctor and applying simple First Aid rules that every motorist should know. A First Aid kit is a valuable item in any automobile equipment.

To lessen the danger of a fire breaking out, turn off the ignition of

any crashed auto immediately, and on no account light a cigarette. A lighted cigarette can start a disastrous fire if gasoline has spilled on the road.

In case a fire should break out, it should be put out with a fire extinguisher or should be smothered, but water should never be used. A gasoline fire is liable to spread with the addition of water.

As soon as possible after an accident has occurred, flares should be placed around the disabled vehicles, or someone should be posted down the road with a light to warn approaching cars.

It may be necessary to have witnesses to testify on your behalf in case a negligence charge arises. Get the names and addresses of as many witnesses as possible, as soon after the accident you can.

Having done this, take a good look at the position of the cars involved in the accident and inspect the damage done to each, but if possible leave them where they are until the arrival of the police investigators.

On no account should a driver admit liability for an accident. A court of law or the insurance companies are the only persons who are responsible for determining which driver is responsible.

Quarrelling with the other driver on such points as these should be avoided, and all arguments should be left to the proper authorities.

Finally, a report of the accident in which a person is injured or property is damaged must be reported to the police without delay.

Timely Tips Offered For "Golf Widows"

WHITE SULPHUR SPRINGS, W. Va.—The Duchess of Windsor joined a group of some of the world's most celebrated "golf widows" at the Greenbrier pro-amateur tournament here recently.

If you have to be a golf widow, says the Duchess, you might as well do it gracefully, as follows:

1. Never betray anxiety when your husband is teeing off.
2. Never follow him around the course—it's bad for his nerves as well as your own.
3. Don't take up the game yourself—it's not wise to have competition in the family.

CHILDREN'S SHOES

When buying new shoes for the children it is a good idea to have them wear them around home for an hour or two with a pair of old sock feet pulled over them. Then if the child decides the shoes hurt they may be returned as the finish will not have worn off the soles. This is an especially good trick when you must buy shoes from a mail order house instead of having them fitted by an experienced shoe clerk.

Cheese Balls Add Food Value to Salad

By DOROTHY MADDON

We all turn to salads when the weather gets warm. If salads include some form of protein such as cheese, eggs, fish or meat, they can be used as main dishes for luncheon.

Here are two main-dish salads and a delicious buttermilk cole slaw.

CRISPY CHEESE BALLS

(Makes 8 balls, about 1 1/4 inches in diameter)

One package (3 ounces) cream cheese, 1/4 to 1/2 cup candy-coated puffed wheat.

Form cheese into balls and roll in cereal. Serve with pineapple, orange, or other fruit salads. For an attractive salad, center 2 or 3 crispy cheese balls on lettuce or other salad greens. Arrange fruit sections in swirls around the cheese balls.

BUTTERMILK COLE SLAW

Shred a head of crisp cabbage very thin. Then slice thin 2 small onions, 5 or 6 stuffed green olives, and add with 10 capers to the cabbage. Salt to taste.

Dressing: Use 1 teaspoon salt, pepper to taste, 1/4 teaspoon paprika, a very little curry powder, 1 teaspoon caper juice, 1 teaspoon Worcestershire sauce, and 1/2 cup mayonnaise. Next add just enough buttermilk to make it as thick as cream. Toss dressing and salad until thoroughly mixed.

TOSSED MACARONI SALAD WITH BLEU-CHEESE DRESSING

(Makes 6 servings)

One tablespoon salt, 3 quarts boiling water, 8 ounces elbow macaroni (2 cups), 1/2 medium-sized head lettuce, shredded, 1/4 bunch chicory, broken in pieces, 2 medium-sized tomatoes, cut in wedges, 2 tablespoons chopped onion, 1/2 cup chopped celery, 1 green pepper, cut in thin strips, 1 1/2-ounce package bleu cheese, 2 tablespoons vinegar, 2 tablespoons lemon juice, 1/2 cup salad oil, 1/2 teaspoon meat sauce, 1/4 teaspoon garlic salt, 1 1/2 teaspoons salt, 1/4 teaspoon freshly ground pepper, dash paprika.

Add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water and drain again.



These crispy cheese balls will turn any kind of fruit salad into a main dish for an attractive summer meal.

Chill. In a large salad bowl, combine chilled macaroni, lettuce, chicory, tomato wedges, onion, celery and green pepper; toss lightly but thoroughly. Chill. Crumble bleu cheese. In a small bowl, combine bleu cheese and remaining ingredients; mix thoroughly. Add bleu cheese dressing to chilled salad; mix lightly but thoroughly.

Tips For Travellers From Beauty Expert

How to look attractive and feel well groomed while living out of a suitcase takes planning and foresight.

Helena Rubenstein says that a woman who can look pretty when she's travelling must be a beauty at home. "The little conveniences we take so for granted at home, the familiar bath tub with unlimited supply of hot water for baths and shampoos, the dependable hairdresser, the laundry and dry cleaning facilities, the well-lighted dressing-table—even the comfortable familiarity of one's own bed. All of these things contribute to your good looks."

Suddenly removed from them the woman who travels a lot has learned to substitute little tricks to keep her attractive and feeling well groomed.

Madame Rubenstein, an almost constant traveller herself, gives us her own formula for happy travelling.

"The secret is good planning," she says.

"Clothes take the most time and space so attend to them first. Go over every dress, sew on buttons or fastenings so they won't become loose or drop off. Then organize complete costumes.

The practical way is to hang each dress and suit where you can see it full length—on a door or the shower rod. Looking at it jot down a list of accessories you must have for it: belt, bag, scarf, jewelry, hat. Slip the list over the hanger to check again when you pack.

Choose travel clothes whenever possible in crease-resistant, easy-to-keep-clean fabrics.

There will be times when you will have to wait longer than you like for a real bath. Substitute with a rubdown applied with a washcloth soaked in cologne. Use cologne as a quick shampoo rubbing on the scalp and the hair with a cloth around a hair brush.

Use transparent plastic envelopes for shoes, lingerie, sweaters and gloves.

There are a few special items she finds indispensable wherever she goes like a small but complete sewing kit, small flashlight, and the prescription for her glasses.

"Smelling salts," she says, "far from being quaint, are something everyone should carry on a trip. They are so good for air sickness, weariness and helping wake up after too little sleep."

Your own toilet soap and individual packets of laundry powder will contribute to your well being. Also take along a string fitted with plastic clothespins for the inevitable bits of laundry.

When your shoes and gloves are fresh, the rest of you looks fresher, too, according to Madame Rubenstein. So she advises carrying two pairs at least of chalk white gloves in fabric that dries quickly. Also a lamb's wool mitt with a tin of polish inside for leather shoes.

INTEREST

Mary had a little cash. She kept it in her hose. And everywhere that Mary went Her friends all said "It shows". So Mary took it to the bank And there she wisely hid it. Which brought her far more interest. Or did it?

OUR COMPLETE SHORT STORY —

Menace In the Wind

By ALICE FISHER

"DON'T risk it, Nadine," Peter O'Hara begged. "Not in the wind."

"Stop fretting, Dad," the girl retorted. She picked up the rubber helmet of the white diving suit, which covered her from head to toe. Slim and vibrant she stood, pulling the cap over her hair. Her face was as white as her suit but her eyes were determined.

Her mother glanced up from fixing a ballet skirt. "Terry won't like it," she said.

All their lives the O'Haras had been in show business, and Terry, 12 years older than Nadine, had been a feature diver. Twice a day he had climbed to a platform 200 feet up, and launched himself into a tiny tank, the steel rims of which promised death for a mistake. Three months ago wind had swayed the tower, and although his skill had enabled him to miss the rim, he had hit the side and now lay broken in body.

Terry adored his little sister. As a child, he trained her on a lower level. But he had forbidden her to step past the first 100 feet of the tower, and at 13 she had gone away to school. Three years later, called home by his accident, she had gone to the manager and asked for the act.

"You've never dived from that height, and anyway you're rusty," was the refusal.

"Let me try it," she begged. "An operation might save Terry and we need money."

The manager had scratched his ear. If she could do it, she was a showman's answer to prayer. But if she missed . . . He shook his head. "You've forgotten how small that tank is . . . I'd rather advance your

father the money." "You'd advance the money," she retorted, "and put us in debt for the rest of our lives."

Exasperated, the manager marched down the lot to her father. "Pete," he said, "the kid wants Terry's act." "Please let me," the girl begged. "I will not," her father refused. "That's a job for a man. Why don't you help your mother with the wardrobes?"

"Mother wouldn't be taking care of the wardrobes if she hadn't broken her hip," Nadine retorted. "She would be high up, swinging from a trapeze." Realizing what she had said, she turned to her mother, begging forgiveness.

But her mother had gazed deeply into her eyes. Then, turning to the two men, her Irish voice slurring, she had remarked quietly, "Who are you to ground the fledgling of Clare O'Hara? Let her start at 50 feet. When she's ready, she can go higher."

"If I can do Terry's act," Nadine interposed, "I want Terry's pay."

The manager's eyes twinkled. "Seems you want a lot, young lady."

That had been three months ago, and for the last two, the slim white figure had flashed through the air twice a day from the high platform, to the awed delight of the spectators. Now the wind whistled and her parents' eyes met in fear. Peter slowly picked up his whip and started for the big-top. Nadine wrapped a cloak about her, and kissing her mother, stepped outside into the pulsing noises of the midway.

Despite the night's weather, there was a big crowd around the tank.

"She's going up," a girl's voice quavered.

"It's her job, I suppose," a man answered. "But look at the tower sway."

The spotlight picked out the white figure, as it slowly mounted. Nadine could feel the tremors, and she tried to remember everything Terry had taught her.

The crowd waited breathlessly. Suddenly Nadine launched into space. With every trick she tried to guide her body toward the centre of the tank.

"She'll never make it," a man groaned.

"She's in," someone shouted. Only Nadine knew, as her shoulder lightly brushed the wall, the narrow margin of her safety.

As she climbed out, she lifted her face to the high platform and whispered, "More money for you, Terry."

The white coat was wrapped about her, and she stood waving at the crowd. Then she slipped away.

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BALANCED MEALS

Here is a safe rule for providing your family with meals balanced for health. Select a wide variety of foods and include for each person in the family in each day's meals the following:

1. At least one pint of whole milk for each adult and one quart for each child.
2. One serving of meat, fish or poultry.
3. One egg or at least four to five a week.
4. One serving of whole-grain cereal or whole-grain bread at one, or all meals.
5. Two vegetables, besides potatoes—one leafy or raw vegetable, or a yellow vegetable.
6. Two fruits—one rich in Vitamin C.
7. Some butter or other fat, rich in Vitamin A.
8. Other foods to satisfy the appetite.

DRIVING TIP

Pull entirely off the roadway if you want to stop even for a few minutes.

THE TILLERS



Funny and Otherwise

Two women were discussing a highly confidential matter. "I told Grace about it," said the first, "in strict confidence, of course."

"Did you warn her not to repeat it?" said the other.

"Oh, no," replied the first. "I didn't dare do that. I thought that, if I did ask her not to repeat it, she'd think it wasn't worth repeating."

"Do you know how many men fall in love with her because of the exquisite perfumes she uses?" "Oh, I'd say about 10 per cent."

"So the electrical treatment has relieved your rheumatism, George?"

"Ay," said the old man, ruefully, "but I can't tell now when it's going to rain!"

"He told me that I looked positively ethereal in the moonlight." "What does that mean?"

"I don't know, but I smacked his face to be on the safe side."

Her car stalled at the corner and the traffic light changed red, yellow, green, red, yellow, green, etc. The polite policeman stepped beside her car and said: "What's the matter, lady, ain't we got any colors you like?"

"Isn't there a smarter assistant to serve me?"

"No, madam. The smarter assistants saw you coming."

"Do you ever have rows with your wife?"

"We used to until we realized I was wrong."

Aunt Mary: "And what did Daddy say when you told him you had won first prize for dictation?" Bobby: "He said, 'Well, well, you're getting more like your mother every day!'"

Diner—Waiter, there's a twig in my soup.

Waiter—I wouldn't be at all surprised, sir. This restaurant has branches all over the city.

Entering a department store new to him, a man approached a floorwalker and said, "I'm looking for a birthday present for my wife." "How long have you been married, sir?" asked the floorwalker. "Ten years."

"The bargain basement is downstairs."

"Now, boys," said the teacher, always remember that you should never end a sentence with the word 'with'.

"That is," he went on hurriedly, "unless you have nothing else to end it with."

"Bill comes from a poor family." "But they sent him to medical school, didn't they?"

"Sure. That's how they became so poor."

The play had been long and uninteresting. One member of the audience kept mumbling a few words until a woman in an adjoining seat could restrain her curiosity no longer.

"Do you mind if I ask what you're saying?" she said.

"Not at all. It's merely 'I envy my feet,'" replied the mumbling one.

"But why?"

"They're asleep."

"I took my daughter to see her first football match last Saturday and she lost her voice."

"I expect she'll want to go again, though."

"Very likely—but I'm taking my wife next time."

Nice Warm Sun Dangerous

Get That Tan In Easy Stages

Go ahead — have fun in the sun! But while you're building up that golden tan in your backyard or on the beach, remember: for your skin's sake, take it easy.

Each year about this time, public health officials issue warnings against over-exposure to the sun. And each year, hospitals handle their usual quota of sunburn cases. So here are a few common-sense hints to keep in mind:

Don't stay too long in the direct rays of the hot sun. Take your tanning in small doses, and you won't be one of those hospital cases recovering from sunstroke or heat prostration.

Make sure the youngsters get out of their wet swim suits as soon as possible after a cold-water dip. Wearing them too long can bring on chill, which in turn are believed to be a significant cause of polio.

Don't down too much ice water on a scorching day. It can bring about acute stomach disorders.

If you wear sun glasses, make sure they're of an approved type. Cheap glasses, far from being helpful to your eyes, can actually cause severe damage.

Don't try to prove to fellow swimmers that you're the successor to Johnny Weissmuller. They don't really care, and besides, over-exercising can cause chills.

The possible penalty again—polio. Finally, a hint to mom: make sure perishable foods are refrigerated, and make sure food waste is quickly disposed of. That way, you'll avoid food poisoning and a convention of flies around your larder.

Warn Anglers To Use One Hook

PRINCE ALBERT—A sharp warning to anglers not to use more than one hook on a line was issued by Fisheries Director A. H. MacDonald of Saskatchewan.

The 1953-54 fisheries regulations specify that only one line, and a single hook shall be used when angling. However, an artificial bait or lure, with 3 hooks in a gang attached is considered to be one hook.

Mr. MacDonald said there had been several infractions of this ruling to date "with only warnings given". However, he stated, any further violators would be prosecuted.

He pointed out that the "one-hook-on-a-line" regulation was a conservation measure designed to prevent anglers from using equipment capable of catching more than one fish at a time.

Drive With Care!

SORE MUSCLES?



Want to relieve them—QUICK? Get quick-drying Minard's Liniment—rub it in well. You'll get relief, and quick, too!

MINARD'S
"KING OF PAIN"
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MOVING—CRATING—STORAGE—POOL CAR SHIPPING

Agents at Regina for
ALLIED VAN LINES
Nation Wide Moving

They're Simple—and
Simply Delicious
with **MAGIC**

MAGIC RAISIN SCONES

Mix and sift into bowl, 1½ c. once-sifted pastry flour (or 1½ c. once-sifted hard-wheat flour), 3 tps. Magic Baking Powder, ½ tsp. salt. Cut in finely 4 lbs. chilled shortening and mix in ¾ c. washed and dried raisins and ¾ c. lightly-packed brown sugar. Combine 1 slightly-beaten egg, ¼ c. milk and a few drops almond flavoring. Make a well in dry ingredients and add liquids; mix lightly with fork, adding milk if necessary, to make a soft dough. Knead for 10 seconds on a lightly-floured board and pat out into greased pie plate (7½" top inside measure) and mark into 6 pie-shaped wedges. Bake in hot oven, 425°, about 18 minutes. Serve hot with butter or margarine. Yield—6 scones.



—By Les Carroll



Fashions

Sew-Easy!



by Anne Adams

So breezy—SEW-EASY! Whip up a slew of c-o-o-l cotton nighties for your little girls. No sleeves, no "close-cling" anywhere—they catch every breeze, make sleeping easier on hot nights. Choose cotton batiste, add a frosting of eyelet for gay femininity.

Pattern 4536: Children's Sizes 2, 4, 6, 8, 10. Size 6 takes 2½ yards 35-inch; ¼ yard eyelet.

This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send thirty-five cents (35c) in coins (stamps cannot be accepted) for this pattern. Write plainly size, Name, Address and Style Number and send orders to:

Anne Adams Pattern Dept.,
Prairie Publishers Limited,
60 Front Street W., Toronto.

Level Land

Mrs. Albert Grabo of Stettler spent a few days in this district visiting friends.

Miss Doreen Weich of the General hospital, Calgary was visiting with her sister, Mrs. Alton Suelzle for a few days.

Mr. and Mrs. Harry Beckthold and family of Lamming Mills, B. C. are spending a few weeks visiting with friends and relatives in this district.

Mr. and Mrs. H. G. Lamming of Lamming Mills, B.C. were visiting with the S.D.A. church on July 18th and at the home of Mr. and Mrs. C. C. Baumbach.

Leona Schieser of Calgary is spending some of the holidays with the Jacob Gimbel family.

Misses Myrna and Alberta Burns of Bentley are spending a few days with their aunt, Mrs. Roy Schaber.

Mrs. Mary Leiske of McBride, B.C. was in the district last week. Jackie and Rodney have now returned to McBride.

Mr. and Mrs. C. C. Baumbach of Lodi, California were visiting with relatives and friends of this district for a few days.

Mr. and Mrs. Albert Tetz and Judy and Larry of Vernon, B.C. were visiting in this district for a few days.

Mr. and Mrs. Courtney Gimbel of Peace River spent a week at the home of their parents, Mr. and Mrs. Jacob Gimbel.

Mrs. Sam Leiske, a pioneer of this district, died at Rimbey on July 20th. Funeral services will take place at Lacombe July 23.

Mr. and Mrs. G. Welke of Leduc were visiting with their daughter and friends of this district.

Mr. and Mrs. Elmer Buhler of Lamming Mills, B.C. visited with friends and the S.D.A. church on July 18th.

Mr. and Mrs. Jacob Schaber and family of De Winton visited with friends and relatives on July 18th.

Mr. and Mrs. Emmanuel Saylor and son Leo of Fox Valley, Sask. spent a few days with his brother, Dan Saylor of this district and other friends.

Mr. and Mrs. Henry Gross, Ileen and Allan of Lodi, California and Mr. and Mrs. Raymond Gross of Tacoma, Washington spent several days in this district. Mr. Raymond Gross is in the U. S. Air Force.

Delhi-Banff-Acme 1, the oil well 2½ miles east of Acme produced 42.8 degree API crude oil at the rate of 68 barrels daily during initial production tests through a 5-16th inch choke. Canadian Delhi Oil Ltd. officials reported Thursday. The well was taken down to 7,203 feet and 7 inch casing was run to that depth. Top of the D-3 was entered at

7,122 feet and approximately 12 feet of oil pay zone was present above the water. Hole was perforated from 7,125-29 feet with four shots per foot and no acid supplied. Gas-oil ration during the first production tests was 1200 cubic feet per barrel while water cut was 1½%. Testing is being continued.

DRUGLESS THERAPY IN ACME MON., AUG. 3rd

I am located next door to the and will be at your service on Fire Hall in the Village of Acme Monday, Aug. 3rd from 10 a.m. to 9 p.m.

Specializing in various sicknesses such as Lumbago, Sciatica, Headaches and Nervous Disorders.

E. T. KIEHLBAUCH, PsD., S.S.P.
2515 Centre St. North, Calgary

The Liberals say
they can't cut your taxes!

**WE CAN...
WE WILL!**

the *Main Issue*
in this election is
YOUR MONEY!



We will budget for Government's legitimate needs... we will stop budgeting for bloated surpluses which—in three years—took from the people's pockets the staggering sum of \$1,618,000,000 more than the Government needed.



We will end the shocking conditions in our Defence Department which the Government's own investigator, (Col. G. S. Currie) described as: "A general breakdown in the system of administration, supervision and accounting... Accounting records in a chaotic condition and of little use in determining the nature and extent of irregularities... Waste and inefficiency far more costly in loss than that covered by actual dishonesty".



We will, without impairing the efficiency of our Armed Forces, correct the appalling inefficiencies in the administration of the Department of National Defence.



We will provide the nation with an administration whose attitude towards the spending of public monies will be one of prudence and common sense. A new Government in itself will mean substantial savings to the taxpayer—it will replace a Government whose arrogant indifference to economy was best expressed by Mr. Howe's scornful remark, "What's a Million?". Or, "If they need a gold-plated piano it is our duty to buy it".

We will reduce or eliminate countless hidden, indirect taxes which grossly inflate the cost of consumer goods, add to the grievous cost of living, increase the price of homes beyond the capacity of most of our people to pay, discourage saving and initiative.

VOTE

We will reduce federal taxes by at least \$500,000,000 a year... without reducing any pensions, family allowances, or other social security payments.

**\$500,000,000
TAX CUT
NOW!**

VOTE X

PROGRESSIVE CONSERVATIVE

Entered by the Progressive Conservative Party of Canada